

woman&home

Eating Smart

VEGETARIAN

CHRISTMAS 2014



New showstopper!
Goats' cheese
and cranberry pie

YOUR COMPLETE CHRISTMAS MENU

♦ Starters & Nibbles ♦ Main Courses ♦ Sides & Sauces ♦ Desserts

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Eating Smart

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Practical stuff

- ⊕ We use measuring spoons and all quantities are level.
- ⊕ All eggs are medium-sized, unless otherwise stated.
 - ⊕ Unless it's essential for baking, we don't specify salt in our ingredients list. The use of salt and pepper is up to you.
- ⊕ Ovens vary in temperature, so you may want to invest in an oven thermometer.
 - ⊕ The size of a cake is measured on the diameter on the base of the tin.
- ⊕ Cakes are better if you bake them using the non-fan setting.
- ⊕ We always use humanely reared meat, poultry and game in our recipes.

Please note, the advice given in **Eating Smart** is not intended to replace the advice of your GP or dietitian.

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VEGETARIAN**Your Christmas Menu**

hello!

Your fantastic vegetarian
Christmas starts here!

We understand Christmas is a hugely busy time for cooks, but if you then add to the mix cooking for a vegetarian diet or guest without all the traditional meaty ingredients, it can turn into a tricky occasion.

That's why we've put together a complete menu to give you plenty of inspiration to make your cooking really enjoyable this year.

Swipe through for deliciously simple starters and nibbles, perfect for drinks parties or as a prelude to your main meal; followed by our classic main courses for Christmas Day or the buffet table; and, of course, we haven't forgotten the all-important festive puddings.

Enjoy!

Jen

Jennifer Bedloe, Editor, **Eating Smart**

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STARTERS & NIBBLES

Spinach and goats' cheese tortilla cubes

Light but packed with lots of flavour for the perfect canapé

★ MAKES 36 ★ READY IN 40 MINS + COOLING ★ PREPARE AHEAD

1tsp oil
1 onion, chopped
2 potatoes, peeled and diced
100g spinach
10 eggs, beaten
150g soft goats' cheese, eg Capricorn
few sprigs basil, roughly chopped
onion marmalade, to serve

1 Heat the oven to 190C, gas 5. Heat the oil in a frying pan and fry the onion and potatoes for 10 mins, loosely covered, until soft.

2 Add the spinach and stir until wilted, then add the beaten egg. Season well and cook, stirring, until the eggs are about half scrambled.

3 Tip into a 20cm-square cake tin, fully lined with baking paper, then scatter over the goats' cheese and the basil. Bake for 20 mins, or until just lightly springy to the touch.

4 Leave the tortilla to cool, then chop into bite-size squares. Skewer each one and serve with onion marmalade.



STARTERS & NIBBLES

Fancy beetroot blinis with garlicky mushrooms

Pretty and delicious – these will be your new party favourite

★ MAKES ABOUT 30 ★ READY IN 30 MINS + RESTING TIME FOR THE BLINIS ★ PREPARE AHEAD

★ FOR THE BLINIS

150g gluten-free buckwheat flour

7g sachet fast-action yeast

250ml milk, warmed to body temperature

2 eggs, beaten

25g butter, melted, for frying

★ FOR THE TOPPING

150g vacuum-packed beetroot

3tbsp crème fraîche

125g vegetarian ricotta

small bunch of dill, half roughly chopped

40g butter

250g button mushrooms, sliced

3 garlic cloves, finely chopped

1 In a bowl, whisk together all the blini ingredients until smooth. Leave in a warm place for 30 mins until frothy. Brush a large frying pan with the melted butter and drop dessertspoonfuls of batter into the pan, spacing 5cm apart. Cook over a medium heat for about 1½ mins, before turning and cooking for 1 min more. Cook

in batches until the batter has been used.

2 In a food processor, whizz the beetroot, crème fraîche and ricotta until coarse. Season well, stir in the chopped dill and chill until required. Melt the butter in a large frying pan, add the mushrooms and garlic and fry until deep golden.

3 To serve, put the blinis on a platter (warm them for a few secs in a microwave if you've made them ahead). Spread with a teaspoonful of beetroot mix, add a few mushrooms and garnish with remaining dill.



STARTERS & NIBBLES

Black olive and tomato tapenade

Use as a nibble, or as a tangy topping for baked mushrooms or peppers

★ SERVES 4 ★ READY IN 10 MINS

★ PREPARE AHEAD

150g sun-blush or sun-dried tomatoes in olive oil

200g pitted black olives in brine, drained

1 garlic clove, crushed

generous pinch of dried red chilli flakes

handful of basil leaves

1 Drain the tomatoes and set aside the olive oil. Put the olives, tomatoes, garlic, chilli flakes and basil into a blender or food processor and season with freshly ground black pepper. Add 2tbsp of the olive oil you have set aside and blend until smooth. If you prefer a rough-textured tapenade, blend for less time.



*So simple, but your
guests will be wowed by
the punchy flavour*

STARTERS & NIBBLES

Beetroot and goats' cheese salad

Peppery leaves taste great with sweet fig and creamy cheese – a simple, throw-together dish

★ SERVES 2-4 ★ READY IN 30 MINS + COOLING

4 medium beetroot or 6 small ones

3tbsp white wine vinegar

4 figs

mixture of salad leaves (such as baby spinach leaves, mustard greens, watercress, rocket, herbs)

juice 2-3 lemons

4tbsp extra virgin olive oil

1-2 firm vegetarian goats' cheese logs (they should be easy to break with your fingers)

balsamic vinegar glaze (available from good supermarkets)

1 Wash the beetroot and cut off the tops. If the leaves are nice and young, the tops can be added to the salad.

2 Add the white wine vinegar to a pan of lightly salted water and bring to the boil. Add the unpeeled beetroot and simmer until they are still firm, but can be pierced easily with a sharp knife – around 15-20 mins (larger ones will take longer).

3 Meanwhile, cut each fig into six wedges and set aside. Wash and spin the salad, then season the lemon juice and mix with the oil to make a dressing.

4 When the beetroot are cooked through, rinse under running cold water and remove the skins. They should come off easily if you rub them with your hands, or scrape with a small knife. Cut the beetroot into slivers or wedges, drizzle with half the olive oil and lemon juice dressing and set aside.

5 Arrange the salad on a large platter and scatter over the beetroot and figs. Break chunks of goats' cheese over the top, add a few dashes of balsamic glaze and the remaining dressing, then toss together.



MAIN COURSES

Roasted stuffed squash

A flavour-packed main that makes the vegetarian option the star

★ SERVES 1 ★ READY IN 1½ HRS

1 winter squash, such as acorn, onion or baby pumpkin, around 300-400g in weight
15g butter
1 small onion, finely chopped
1 garlic clove, crushed
1tsp thyme leaves
150g cherry tomatoes
1dsp crème fraîche
75g vegetarian Gruyère, finely grated

1 Heat the oven to 180C, gas 4. Slice the top off the squash to make a 'lid'. Scoop out the seeds and discard.

2 Melt the butter in a frying pan and cook the onion and garlic gently for 5 mins. Add the thyme and tomatoes and cook for 10 mins. Transfer to a bowl and add the crème fraîche and most of the Gruyère; season.

3 Pile the filling into the squash, top with the remaining cheese and put on the 'lid'. Loosely wrap in foil, put on a baking tray and roast for 1 hr. Unwrap and serve.

COOK'S TIP

If you can't get hold of these small squash, you can use a butternut squash instead



MAIN COURSES



Blue cheese and polenta lasagne

Creamy cheese and toasted nuts go perfectly with salty olives

★ SERVES 8 ★ READY IN 1 HR 15 MINS
★ PREPARE AHEAD

500g pack ready-made polenta, thinly sliced

★ FOR THE TOMATO SAUCE

750g ripe vine tomatoes, halved

3tbsp olive oil

6 garlic cloves

150g Kalamata olives, sliced

4tbsp chopped fresh oregano

1tbsp sun-dried tomato paste

★ FOR THE CHEESE SAUCE

200g pack baby leaf spinach

250g tub vegetarian ricotta cheese

100g toasted hazelnuts, chopped

200g Saint Agur, cubed

1 Heat the oven to 190C, gas 5. For the sauce, put the tomatoes in a large roasting tin, drizzle with the oil and season. Roast for 30 mins until softened. Add the garlic, olives and oregano, and roast for a further 15 mins. Spoon into a blender, add the sun-dried tomato paste and whizz to a rough purée.

2 Meanwhile, put the spinach in a large pan with a splash of water and heat gently until just wilted. Drain, pressing out any excess water, then roughly chop. Combine with the ricotta, three-quarters of the hazelnuts and three-quarters of the Saint Agur; season well.

3 To assemble, spoon some tomato sauce into the base of a 2-litre baking dish. Top with a layer of polenta, then a layer of the cheese sauce. Repeat with another layer of tomato and polenta, then finish with a layer of cheese sauce. Scatter over the reserved nuts and Saint Agur, and bake for 20 mins until golden and bubbling.

MAIN COURSES

Wild mushroom and chestnut baked risotto

A rich, creamy risotto with none of the stirring – a mushroom-lovers dream!

★ SERVES 8 ★ READY IN 45 MINS

3tbsp olive oil
2 sticks celery, finely chopped
150g shallots, finely chopped
3 garlic gloves, chopped
500g mixed mushrooms, thickly sliced
200g vacuum-packed chestnuts, roughly chopped
2 bay leaves
200ml dry white wine

400g pack Riso Gallo 3 grain rice, barley & spelt risotto
1.1 litres vegetable stock
small bunch of flat-leaf parsley, chopped
25g butter
290g jar Sacla antipasti mushroom, drained
40g Parmesan shavings, to serve

1 Heat the oven to 180C, gas 4. Heat the oil in a large pan, add the celery, shallots and garlic, and cook over a medium heat

for 10 mins until soft. Add the mushrooms, increase the heat and cook until the mushrooms have reduced by about a third.

2 Stir in the chestnuts and bay leaves, add the wine and boil until the pan is almost dry. Transfer to a large, shallow ovenproof dish, and stir in the risotto mix. Pour over the hot stock, stir, cover with foil and bake for about 30 mins, until the grains are tender and the liquid has almost evaporated.

3 Remove from the oven, stir in parsley, butter and antipasti; scatter over Parmesan.

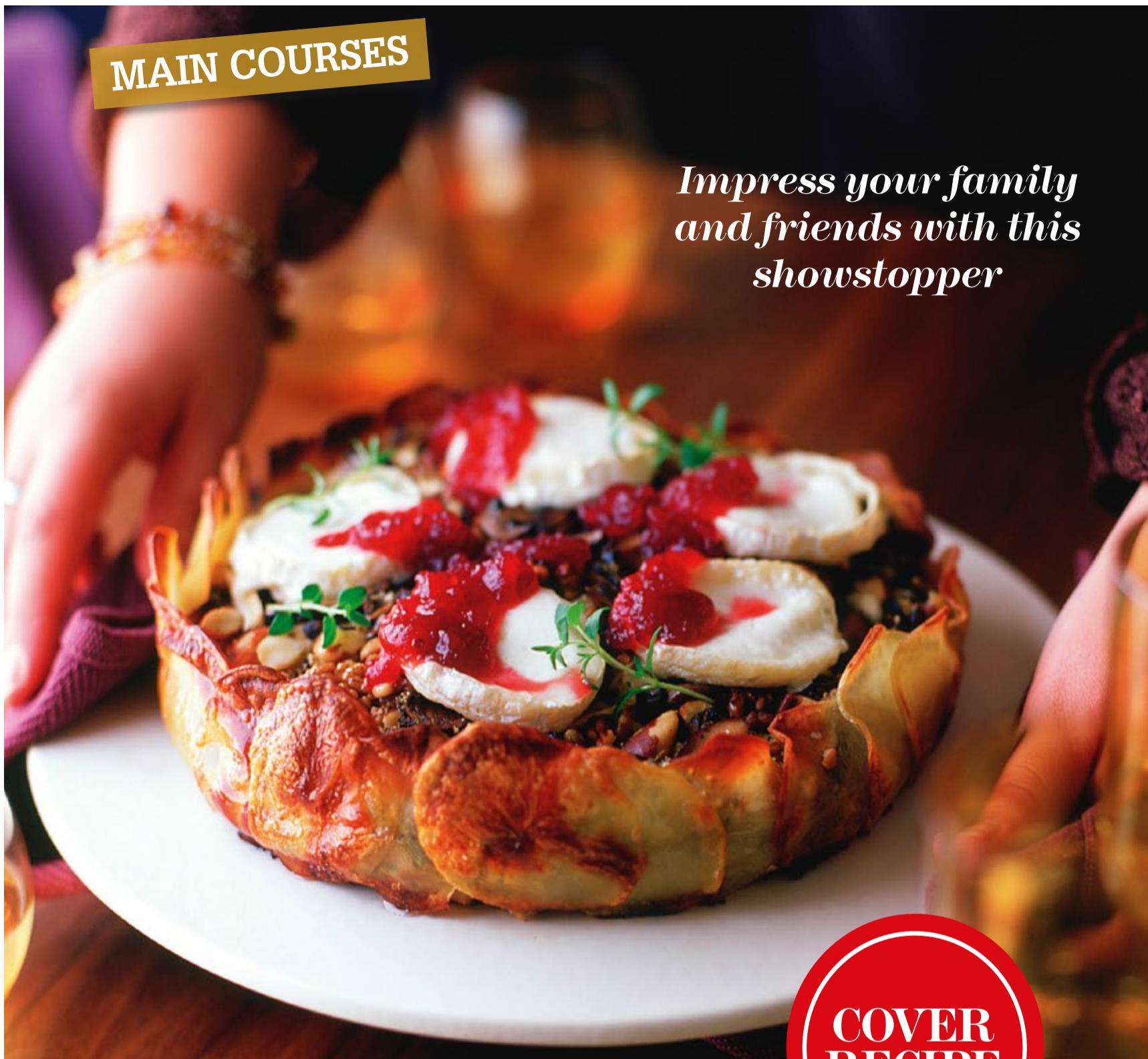
COOK'S TIP

Add 200g leftover roasted squash for a delicious, sweet twist



MAIN COURSES

Impress your family and friends with this showstopper



COVER
RECIPE

Potato, fennel and mushroom gratin

Topped with cranberry sauce for a sweet Christmas twist

★ SERVES 6 ★ COOK 1 HR 30 MINS + CHILLING ★ PREPARE AHEAD

65g garlic butter, melted
300g mixed mushrooms
750g potatoes
113g packet apple and herb stuffing
150g mixed nuts, chopped
1 fennel bulb, sliced
3 x 100g pack vegetarian goats' cheese (try Capricorn), rind removed from 2
25g dried cranberries
2tbsp cranberry sauce

1 Heat the oven to 220C, gas 7. Brush a 23cm loose-bottom cake tin with some

melted garlic butter and chill until set. Repeat twice. Heat 1tbsp garlic butter in a pan and add the mushrooms. Cover the pan and cook for 3 mins, then remove the lid, increase the heat and cook until the juices are absorbed.

2 Cut the potatoes into 6mm slices and line the sides of the tin, overlapping. Cover the base with half the remaining slices, season and scatter over one-third of the stuffing mix.

3 Add half the nuts, fennel, mushrooms and one-third of the stuffing. Slice the

de-rinded goats' cheese and scatter over the top with the cranberries. Layer up with the remaining potato, then the rest of the fennel, mushroom and nuts, and the last of the stuffing.

4 Drizzle the rest of the garlic butter over the top, cover with greaseproof paper and foil and bake for 1 hr. Turn off the oven and remove the paper and foil. Slice the remaining goats' cheese and place on top, then drizzle with the cranberry sauce and return to the oven for 10 mins. To serve, remove from the tin and slice.

MAIN COURSES



Nut roast with chestnuts

Make extra as the carnivores always want a taste!

★ SERVES 6 ★ READY IN 45 MINS

50g pecan nuts
50g brazil nuts
30g whole, blanched almonds
2tbsp pumpkin seeds
15g unsalted butter
3 shallots, finely chopped
1 garlic clove, finely chopped
50g peeled chestnuts, chopped
1tsp soy sauce
½tsp sherry vinegar
½tsp English mustard powder
2tbsp flat-leaf parsley, roughly chopped
½tbsp sage leaves, roughly chopped
2 eggs, beaten

75g strong hard vegetarian cheese, such as a mature Cheddar, grated
200g can chopped tomatoes, drained

- 1 You will need 4 x 100ml mini loaf tins or a 450g loaf tin. Toast the nuts (except the chestnuts) and pumpkin seeds in a dry frying pan over a medium heat, stirring gently until golden. Allow to cool, then pulse in a food processor until finely chopped, but don't let them turn into a purée.
- 2 Melt the butter in a small frying pan and sweat the shallots and garlic for 5 mins until softened.

GET AHEAD

These freeze really well once baked, or you can make them the day before, then reheat in the microwave

3 Heat the oven to 180C, gas 4. Grease the tins and line the base and sides with baking paper, then grease the paper.

In a large bowl, combine the nut mixture, with the cooked shallots and all the remaining ingredients. Season well with salt and freshly ground black pepper and mix well.

4 Scoop the mixture into the prepared tin and bake for 20-25 mins, or until firm, risen and golden. Leave to cool slightly, then turn out onto a serving plate and carefully peel away the baking paper. Serve with warm cranberry jelly.

MAIN COURSES



Beetroot, onion and goats' cheese Wellingtons

Beetroot, thyme and goats' cheese is a classic combination

★ SERVES 4 ★ READY IN 2 HRS + CHILLING

500g raw beetroot
2tbsp olive oil
1 red onion, finely sliced
1½tbsp mustard seeds
1tbsp sherry vinegar
large pinch of caster sugar
3 sprigs thyme, torn
500g puff pastry
plain flour, for dusting
1½tbsp clear honey
150g vegetarian soft goats' cheese
1 beaten egg, to glaze

1 Heat the oven to 200C, gas 6. Put the

beetroot in a roasting tin and cover tightly with foil. Bake for 1 hr 30 mins until tender. When cool enough to handle, peel and cut into wedges.

2 Meanwhile, heat the oil in a frying pan over a low heat and add the onion and mustard seeds. Cook, stirring occasionally, for 10 mins until softened, then add the vinegar, sugar and thyme. Increase the heat to high and cook for 2 mins, stirring continuously. Remove from the heat and stir into the beetroot. Allow the beetroot to cool, then cover and chill.

3 Roll out the pastry into a rectangle

around 3mm thick on a floured surface. Cut the rectangle into quarters and spread each quarter with the honey and goats' cheese.

4 Put a dollop of the beetroot mixture in the middle of each rectangle. Join together the longer edges of the rectangles and pinch to seal. Fold over the two open ends and pinch to seal. Put the parcels on a non-stick baking tray, seam-side down. Use the leftover pastry to decorate the tops of the parcels.

5 Brush the parcels with the beaten egg and bake for 30 mins until golden.

SAUCES



COOK'S TIP
Pep up bought cranberry sauce with fresh chilli and a splash of Cointreau

Red wine gravy

Add a splash of port for festive flavour!

★ SERVES 6-8 ★ READY IN 30 MINS

★ PREPARE AHEAD

2tbsp butter

2tbsp plain flour

600ml veg stock

150ml red wine

2tbsp Cranberry sauce (see below)

1 Melt the butter in a pan and stir in the flour. Cook for 2 mins until light brown. Slowly whisk in the stock and wine. Simmer for 10-15 mins, until thickened. Add the Cranberry sauce and seasoning to taste.

Bread sauce

Make this lighter by using half vegetable stock and half milk

★ SERVES 6-8 ★ READY IN 30 MINS

★ PREPARE AHEAD

500ml milk

100g fresh white breadcrumbs

1 onion, halved

8 sage leaves

pinch of nutmeg

a little cream (optional)

1 Put all of the ingredients, apart from the cream, into a small pan and bring to the boil. Simmer for 20-25 mins until thick. Remove the onions before serving and add a little cream if it is too thick.

Cranberry sauce

Swap the wine for Cointreau to bring out the orange and spices

★ SERVES 6-8 ★ READY IN 30 MINS

★ PREPARE AHEAD

500g cranberries, fresh or frozen

300g caster sugar

1 red chilli, deseeded and finely chopped

finely grated zest and juice 1 orange

3 star anise

150ml red wine

1 Put all of the ingredients in a pan and bring to the boil. Simmer for 25-30 mins until thickened. Remove the star anise and pour into a clean jar and seal. Keeps for up to 1 month in the fridge.

SIDES

Juniper brings an aromatic and fragrant twist to this classic



Braised red cabbage with juniper and apple

Raspberry wine vinegar keeps this sweet and sharp

★ SERVES 4 ★ READY IN 40 MINS ★ PREPARE AHEAD

900g shredded red cabbage
2tbsp olive oil
1tbsp juniper berries
5tbsp raspberry wine vinegar
1tbsp soft brown sugar
50g butter
1tbsp vegetable oil
2 red-skinned apples, cored and thinly sliced

1 Put the red cabbage into a large pan with the olive oil and cook over a moderate heat for 5 mins, stirring to prevent it sticking. Add the juniper berries, raspberry wine vinegar, the sugar and 150ml water, and bring to the boil. Turn down the heat, then cover and simmer for 20 mins, stirring occasionally.
2 Heat the butter and vegetable oil in a separate pan. Add the apples and cook over a moderate heat for 8-10 mins until softened.
3 Add the apples to the cabbage mixture and stir through. Cook for a further 5 mins, then transfer to a warmed bowl and serve.

SIDES

Roasted parsnips with mustard and maple syrup

Steaming the parsnips first keeps in the maximum amount of nutrients

★ SERVES 8 ★ READY IN 45 MINS ★ PREPARE AHEAD

1.3kg parsnips, peeled, tops and tails trimmed, and halved lengthways

4tbsp vegetable oil

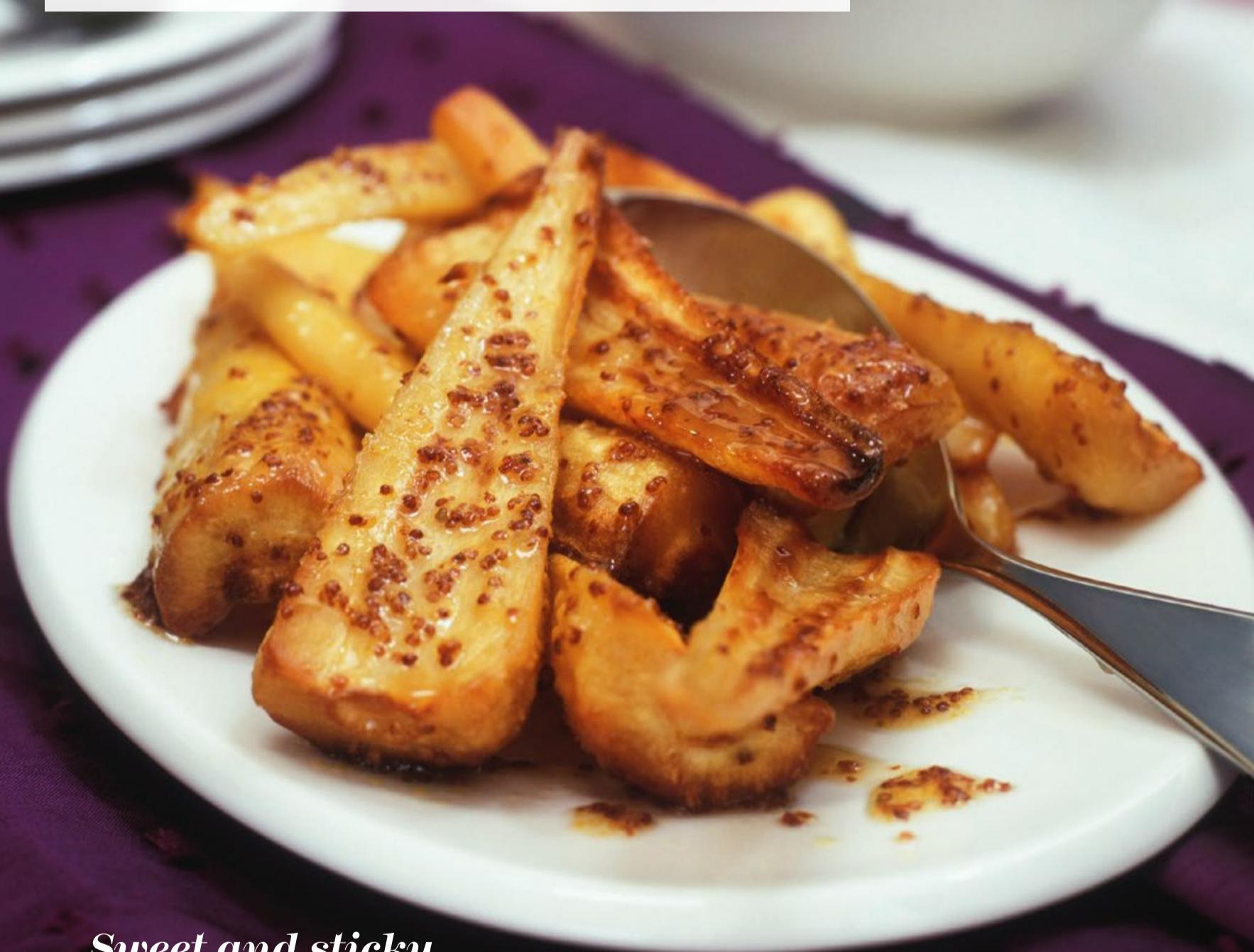
2tbsp wholegrain mustard

3tbsp maple syrup

1 Heat the oven to 200C, gas 6. Steam the parsnips for 5 mins. Meanwhile, put the vegetable oil in a large roasting tin and heat

in the oven for 10 mins. Remove from the oven and carefully add the parsnips, taking care not to splash the hot liquid, then baste so each is covered in oil. Sprinkle with a little salt, then roast in the oven for 30 mins.

2 Mix the wholegrain mustard and maple syrup together in a bowl and brush liberally over the parsnips. Return to the oven for an additional 5 mins.



*Sweet and sticky
- you'll never
have leftovers!*

SIDES

Roasted carrots and leeks with thyme and honey

Try this with rosemary and 100ml veg stock for a lighter side dish

★ SERVES 6 ★ READY IN 45 MINS ★ PREPARE AHEAD

**6 carrots, peeled and cut into chunks
3 leeks, trimmed and cut into chunks
15g unsalted butter, cut into squares
100ml dry white wine
1tbsp honey
4 sprigs fresh thyme**

1 Heat the oven to 180C, gas 4. Put the carrots and leeks on a large baking tray. Scatter with the butter and add the wine, honey and thyme. Season and stir to combine.
2 Roast for 40 mins, stirring occasionally, until the vegetables are tender and charred around the edges.

**COOK'S TIP**

Make this dish ahead, then just heat through before serving

SIDES

COOK'S TIP

Cook until the end of step 2, then chill. Finish the cooking on the day

Crispy, crunchy rosemary roasties

Christmas dinner isn't complete without foolproof roast potatoes

★ SERVES 6 ★ READY IN 1 HR 15 MINS ★ PREPARE AHEAD

1.5kg floury potatoes, eg King Edwards, peeled and cut to the same size

100ml olive oil

sea salt

4 sprigs rosemary, leaves only, chopped roughly

1 Heat the oven to 200C, gas 6. Put the potatoes in a large pan of cold, salted water and bring to the boil. Simmer for 6 mins,

drain and return to the pan, cover with a lid and shake to fluff up the edges.

2 Heat the olive oil in a roasting tin in the oven until hot. Carefully toss the potatoes in the hot oil, sprinkle with sea salt and roast for 30 mins, turning once.

3 Sprinkle with the chopped rosemary and cook for a further 30 mins, turning occasionally, until golden and crisp. Serve immediately.

DESSERTS

Lemon and almond mince pies

Zesty lemon, rich almond and boozy fruits make an impressive combination

★ SERVES 12 ★ READY IN 40 MINS + CHILLING ★ PREPARE AHEAD

250g plain flour, plus extra for dusting**60g ground almonds****75g golden icing sugar****175g unsalted butter, chilled and diced****2 egg yolks****820g jar vegetarian luxury mincemeat****finely grated zest 2 lemons****2tbsp amaretto****1tbsp golden granulated sugar, to dust****1** Put the flour into a processor with the ground almonds and icing sugar and pulse

for 30 secs. Add the butter and whizz until the mixture forms crumbs. Add the egg yolks and 1-2tbsp cold water, and process again until the pastry just comes together. Knead the dough lightly on a lightly floured surface. Wrap and chill for 1 hr.

2 Mix the mincemeat, lemon zest and liqueur. Heat the oven to 190C, gas 5, and put a baking tray in the oven to heat up.

3 Roll out two-thirds of the pastry and stamp out 12 rounds using a 9cm pastry cutter. Press these into 12 paper cases lining a 12-hole muffin tin. Spoon 2dsp

mincemeat into each pastry case, then brush the pastry edges with water.

4 Roll out the rest of the pastry and stamp out 12 rounds using a 6cm pastry cutter. If you like, use mini cutters to stamp out tiny festive shapes in the centre of each round.

5 Top each mince pie with the small pastry round, sealing the edges. Sprinkle with granulated sugar. Put the muffin tray on the hot baking tray and bake for 20-25 mins, until the pastry is pale golden.



*Surprise your guests
with a lemony twist!*

DESSERTS

COOK'S TIP

Mix leftovers with vanilla ice cream and 2tbsp brandy for festive ice cream

Figgy pudding

Don't forget the rum sauce – the perfect finish!

★ SERVES 8 ★ READY IN 3½ HRS + OVERNIGHT SOAKING ★ PREPARE AHEAD

250g dried figs, chopped
50g dates, chopped
grated rind and juice 1 orange
2tbsp brandy
125g plain flour
pinch of salt
1tsp mixed spice
1tsp ground ginger
1tsp baking powder
125g fresh white breadcrumbs
125g vegetarian shredded suet

125g dark muscovado sugar
4 eggs
butter, for greasing

1 Put the figs and dates in a bowl and pour over the orange juice and brandy. Cover and leave to soak overnight.
2 Sift the flour, salt, spices and baking powder into a large bowl and stir in the breadcrumbs, suet, sugar and soaked fruit and grated orange rind.

3 Beat the eggs and stir into the fruit mixture. Butter a 1-litre pudding basin and spoon the mixture into it. Level the surface and cover with a buttered circle of baking paper.
4 Make a pleat in a large circle of foil and use this to cover the pudding basin. Tie around the edge with string to secure. Steam for 3 hrs, until cooked. Turn out the basin and serve with rum sauce, custard or brandy butter.

DESSERTS



Berry burst vanilla pavlova

You could add ½tsp mixed spice to the meringue for a touch of warming spice

★ SERVES 8 ★ READY IN 1 HR 50 MINS

5 large egg whites

125g golden caster sugar

125g white caster sugar

1tbsp vanilla extract

2tsp cornflour

2tsp vinegar

★ FOR THE FILLING

100g blueberries

4tbsp sweet white dessert wine

2tbsp golden caster sugar

300ml carton double cream

zest and juice ½ orange

200g raspberries

100g pomegranate seeds

2 figs, quartered

1 Heat the oven to 120C, gas 2. Line 2 baking trays with baking paper and draw a 20cm circle on each.

2 Put the egg whites into a clean, grease-free bowl and whisk with an electric mixer until stiffly peaking. Tip the bowl – the egg whites are ready if they don't slide around in the bowl.

3 Continue whisking the egg whites, adding the sugar just 1tbsp at a time. Combine the vanilla, cornflour and vinegar, stir until smooth, then whisk in.

4 Spoon the mixture into a large piping bag fitted with a large star nozzle. Pipe a 20cm circular base, then pipe large swirls around the edge, then pipe a little swirl in between each. Repeat this process to

make a second meringue case.

5 Bake for 1½ hrs until firm. Leave the meringues to cool in the turned-off oven with the door open. Store in an airtight tin until needed.

6 Put the blueberries into a pan with the wine and 1tbsp caster sugar. Cook for 3 mins, just to soften, then remove the blueberries and set aside. Heat the syrup until reduced to 2tbsp.

7 Whip the cream with remaining sugar until softly peaking. Stir in the orange zest and juice. Put the pavlova on a serving dish, carefully peeling away the baking paper.

8 Spoon cream into centre, then pile in the raspberries, blueberries, pomegranate and figs. Drizzle over the syrup to serve.

DESSERTS

Chocolate and amaretto yule log

The amaretto can be left out of the recipe if you're feeding the whole family

★ SERVES 10-12 ★ READY IN 55 MINS

6 large eggs, separated

125g caster sugar

50g cocoa powder

★ FOR THE MOUSSE FILLING

200g plain chocolate

25g unsalted butter

4 large eggs, separated

2tbsp amaretto

75g caster sugar

300ml double cream

★ FOR THE ALMOND BRITTLE

300g caster sugar

50g blanched almonds, toasted and chopped

1 Heat the oven to 170C, gas 1. Whisk the egg yolks and sugar with an electric mixer until pale and thick. Sift the cocoa powder over and fold in.

2 In a separate bowl, whisk the egg whites until very stiff. Fold into the yolks, adding 1tbsp first to loosen, then gradually add the rest. Pour into a 30x20cm deep sided rectangular tin, lined with baking paper, and bake on the centre shelf for 15-20 mins, until risen and springy.

3 Remove from the oven, sprinkle with a little more cocoa, put a sheet of baking paper on the top and turn out onto a board. Carefully peel off the lining paper and roll up the roulade tightly along the long side, using the baking paper to help you.

4 For the mousse, melt the chocolate and stir in the butter. Leave to cool slightly. Mix in the egg yolks and amaretto. In a clean bowl, whisk the egg whites until stiff, then gradually whisk in the sugar until thick and glossy. Fold the egg whites into the

chocolate mixture. In a clean bowl, whip the cream until thick.

5 Make the brittle: Oil a baking tray, then put the sugar in a pan and gently heat without stirring until it dissolves. Increase the heat and boil for 2-3 mins, or until it turns a light brown. Stir so that it doesn't crystallise. Add the almonds and stir to combine. Turn onto the prepared baking tray, spreading to an even thickness. Cool completely then break into shards.

6 To assemble, unroll the roulade and spread with half the mousse. Spread the whipped cream over the mousse, then roll the roulade as tightly as possible. Spread the remaining mousse all over the roulade and fork to create a log effect. Decorate with the brittle and dust with cocoa and icing sugar.



*Bring to the
table and
wait for the
oohs and
aahs!*